**Masa Crusted Potatoes with Chili Braised Beef**

A couple of bowls of food

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**Description:** Red potatoes coated in corn flour and sauteed until crisp, a perfect pairing for slow braised beef in a smoky red chili sauce.

**Servings:** 6

**Preparation Time:** 20 minutes

**Cooking Time:** 120 minutes

**Total Time:** 140 minutes

**Potato Type:** Red Potatoes

**Course:** Entree

**Ingredients**

For the Chili Braised Beef:

* 6 each (60g) Dried Guajillo Chilies
* 2 each (4g) Dried Arbol Chilies
* 1 each (150g) Medium Size Yellow Onion, peeled and sliced in half
* 2 teaspoons (2g) Dried Oregano
* 1 teaspoon (2g) Kosher Salt
* 3 each (15g) Garlic Cloves
* ½ tablespoon (4g) Cumin
* 3 tablespoons (20g) Ancho Chili Powder (Smoked Paprika can be subbed)
* 4 cups (960 ml) Beef Stock (Beef Broth can be subbed)
* 2 each (~1g) Bay Leaves
* 2 pounds (907g) Beef Chuck Roast, cut into 2-inch pieces
* 2 tablespoons (30ml) Vegetable Oil

For the Masa Crusted Potatoes:

* 2 pounds (907g) Red Potatoes, sliced ½-inch thick
* As Needed Cold Water
* 1 tablespoon (8g) Kosher Salt
* 1-1/2 cups (204g) Masa Harina (Corn Flour for Tamales and Tortillas)
* As Needed Olive Oil
* 1 tablespoon Sea Salt

**Preparation**

1. Begin by taking the seeds and the stems out of the dried chilies, then heat a cast iron pan over medium high heat. When the pan is hot, add the dried chilies and toast them for 1-2 minutes on each side or until the chilies are fragrant, be sure not to burn the chilies or they will be bitter. Remove them from the heat and set aside.
2. In the same cast iron pan char, the onion by placing it flat side down. The onion should take about 4-5 minutes to develop some color, you want the onion almost burned, this is going to add lots of deep flavor to the sauce.
3. Place the onions and the toasted chilies into a large heavy bottomed pot along with the oregano, salt, garlic, cumin, and chili powder. Cover with the beef stock and the bay leaves.
4. Bring the liquid to a boil over medium high heat and reduce it to a simmer. Cook this for about 20 minutes or until the chilies are hydrated.
5. Using slotted spoon, transfer the chilies, garlic, and the onions to a blender, making sure you discard the bay leaves. Puree until smooth, use some of the liquid if you need to. Return the pureed chili sauce to the pot.
6. Using the cast iron pan from earlier, sear the beef by placing the pan over high heat. Add the oil and sear the beef until it is nice and brown (should take about 5-6 minutes). Do not overcrowd the pan, as the beef will just steam and not develop a good crust, so work in batches if necessary.
7. Add the browned beef to the pot with the chili sauce and bring to a simmer over medium heat. Place a lid on the pot and simmer for about 90 minutes or until the beef is tender. Depending on the amount of fat in the meat, you may have to skim some of the fat off the top of the sauce. During the last 20 minutes of cooking remove the lid so the sauce can reduce some.
8. While the beef is simmering, prepare the potatoes by placing them into a pot filled with the water. Add the salt and place the pan over medium high heat. Cook the potatoes for about 15 minutes or until they are just barely cooked.
9. Drain the potatoes and allow the potatoes to cool for about 10 minutes. Place the potatoes into a large resealable bag and add the Masa. Give them a shake until the potatoes are coated with the masa.
10. Add olive oil to a heavy bottomed pan, enough to generously coat the bottom. Heat the pan over medium high heat and fry the potato slices until they are crisp and golden. Set aside, season with the salt, and keep them warm in a 200 F (~93 C) oven until ready to serve.
11. When you are ready to serve, arrange some of the masa potatoes on a plate and spoon some of the beef off to the side of the potatoes. Optional garnishes include diced onion, sliced radish, and fresh cilantro. Enjoy!

Table

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Vitamin C: 14.3 mg